

RECIPE

Fry Bread with Nutella®

Medium

35 min



INGREDIENTS for 12 portions

3 cups bread flour

1/2 teaspoon active dry yeast

1/2 cups warm water

1 teaspoon kosher salt

1 teaspoon super fine sugar

1 tablespoon baking powder

4 cups vegetable shorting, for frying

Garnish

Nutella®

cinnamon sugar

raspberries & chopped pistachio nuts



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

1 | In a medium bowl add warm water and sprinkle in yeast. Stir with a fork and set aside for at least 10 minutes.

In a large mixing bowl sift together flour, salt, sugar and baking powder. Stir in the yeast mixture with a rubber spatula. Form the dough in the bowl. It will be sticky.

2 | Once the dough comes to together, turn it out on to a floured work surface. Begin to shape into a log shape. Divide the dough into 12 even pieces.

With a heavily floured surface, stretch each piece into a 4" round. Shake off any excess flour before frying.

3 | On medium high, heat the lard in a large skillet and fry each round until golden on both sides. Using 2 forks, turn the bread away from you to ensure you do not splatter yourself with oil. Once the bread is golden on each side, transfer to a paper lined cookie sheet or wire rack.

To serve dust with cinnamon sugar. Drizzle with Nutella. Top with raspberries, pistachios and powdered sugar. Enjoy.